

Fisher & Paykel
innovative living



Gas Cooktop
user guide

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CONGRATULATIONS

Congratulations on the purchase of your new Gas Cooktop.

We strongly recommend that you read these Use and Care Instructions carefully to take full advantage of the features offered by this product. This books covers operational instructions for the CG602 and GC9002 Series Gas Cooktops.

SAFETY INSTRUCTIONS

1. Household appliances are not intended to be played with by children.
2. Children or persons with a disability that may limit their ability to use the appliance, should have a competent person instruct them in its use. This person should be satisfied that they can then use the appliance without danger to themselves or their surroundings.

WARNINGS

1. Do not spray aerosols in the vicinity of this appliance while it is in operation.
2. Where this appliance is installed in Marine Craft or in caravans, it shall not be used as a space heater.
3. If the electrical supply cord is damaged it must only be replaced by an authorised person.

FIRST USE

Before using your Gas Cooktop, clean it with warm soapy water to remove dust.

Check that the electricity is switched on in order for the electronic ignition to work.

IGNITION

Choose the control knob for the burner you want to use. Press down and turn the knob counter clockwise to the High symbol.

All the ignitors will spark until the gas ignites on the selected burner (see Figure 1).

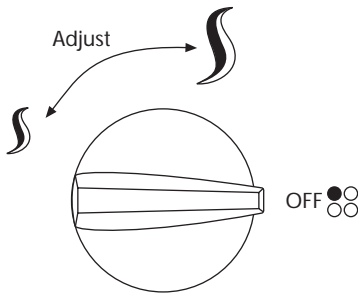


Figure 1

ADJUSTING THE FLAME

The flame can be adjusted anywhere between the High and Low symbol, do not regulate the flame between High and Off.

FLAME FAILURE

Flame Failure is a safety device fitted to some models (listed below). A metal probe behind the burner generates electricity when a flame is present. After 5 seconds the metal probe gets hot enough to hold a valve open and maintain the gas supply. If the flame is blown out then the gas to the burner is cut off.

To operate the Flame Failure you need to hold the burner knob down for 5 seconds after the burner has ignited. Letting go too soon will extinguish the flame.

The Flame Failure models are CG602F/CG602WF/CG602WFC & GC9002 series. If you are unsure if you have a Flame Failure model, you can look at the back of the burners and check there are two probes (spark electrode and flame failure probe), indicating a flame failure model.

IF THE COOKTOP DOES NOT LIGHT

1. Check that the power is switched on allowing the electronic ignition to work.
2. Check that the burner rings are placed correctly (see Figure 2).
3. Clean electrode tips with methylated spirits.
4. The wok burner may need a moment on high to stabilise the inner ring of flame.
5. Check if you have a flame failure model and understand it's operation. (See previous page).

CLEANING YOUR COOKTOP

Use warm soapy water for cleaning when the cooktop has cooled. Apply soapy water with a soft sponge or cloth. Soaking stubborn stains under the soapy cloth for a few minutes will help make them easier to remove. Do not use steel soap pads as this may dull the appearance of the appliance over time.

Pan supports are dishwasher safe. The burner parts can be cleaned in hot water; it is important that the holes/slots are kept clear. Do not use abrasive cleaners on any parts of the cooktop.

When replacing the burner skirts after cleaning, turn the skirts until the positioning teeth are placed correctly.

Clean electrodes with a toothbrush and methylated spirits.

The trivets above the wok burner are different from the other burners. Note the raised area for the wok on the pan support (see Figure 2).

FOR STAINLESS STEEL

Abrasive cleaners may damage the stainless steel and the knobs.

After cleaning, wipe dry with a clean cloth or a paper towel to ensure the surface is thoroughly dry. For extra shine, use a stainless steel polish such as 3M Stainless Steel Cleaner and Polish or Steel Magic Cleaner.

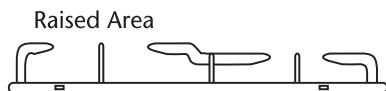


Figure 2

COOKWARE

To get the best out of your Gas Cooktop follow these simple suggestions.

Do not use an asbestos mat or decorative covers between the flame and the saucepan as this may cause serious damage to your Cooktop.

WARNING

Never use plastic or aluminium foil dishes on the burners.

EFFICIENT COOKING

Match the bottom of your saucepans with the cooking zone and see that it is stable. This will give you the most efficient cooking.

SAUCEPANS

Do not let large saucepans or frying pans overlap the countertop as this can deflect heat onto your countertop and damage the surface.

Hold the handle of the saucepan to prevent movement of cookware when stirring.

Saucepans should have thick flat bottoms. Food in a saucepan with an uneven base will take longer to cook.

Heavy saucepans may bend the trivet or deflect the flame.

WOK

When using a Wok only use the circular Wok stand supplied with your Gas Cooktop (see Figure 3).

COFFEE POT SUPPORT

The coffee pot support allows you to place small items over the burners (see Figure 3).

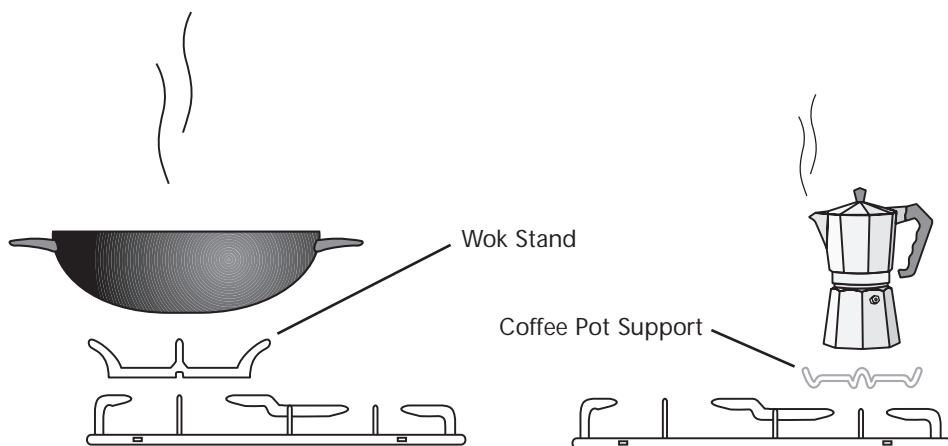


Figure 3

6 FREQUENTLY ASKED QUESTIONS

Q. How do I clean the pan supports and burners?

A. These are able to be washed in the dishwasher or in warm soapy water. For further cleaning information see page 4.

Q. Why doesn't my cooktop light?

A. Check the gas igniters are not dirty, these can easily be cleaned with a toothbrush and methylated spirits. For further information see page 4 or

- Check that you know how the flame failure device works (refer to page 3).
- Check that the power is switched on allowing the electronic ignition to work.
- Check that the burner rings are placed correctly.
- Clean the gas igniters with a toothbrush and methylated spirits.

If the burner has not ignited within 15 seconds, turn off the knob and wait at least 1 minute before attempted further ignition of the burner.

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least 1 minute.

Q. All the burners spark at once when I go to light one, is this OK?

A. Yes, they are designed to do this.

Q. My burner flames are yellow/slow to start, is something wrong?

A. Yes, there are a number of factors that could be causing this:

1. If you are using bottled gas this may indicate that you are getting near the end of the bottle.
2. The gas pressure may not be at the correct level, check with your service person/installer.
3. Your cooktop may not be suited to the gas you are using, check with your service person/installer.

Q. What size pots shall I use?

A. Generally larger pots are more energy efficient, try to match the bottom of your saucepans with the cooking zone and see that it is stable. This will give you the most efficient cooking. Do not let large saucepans or frying pans overlap the bench as this can deflect heat onto your benchtop and damage the surface.

Q. Do I need special pans for a gas cooktop?

A. Regular pans are fine. We recommend flat bottom pans for efficient even heat. Food in an uneven bottomed pan will take longer to cook. Heavy saucepans may bend the pan supports or deflect flames.

Q. One of my burners has an uneven flame, what can I do?

A. Check the burner bits are assembled correctly.

When you purchase any new Fisher & Paykel Whiteware Product you automatically receive a two year Manufacturer's Warranty covering parts and labour for servicing within New Zealand and Australia.

FISHER & PAYKEL UNDERTAKES TO

Repair or, at its option, replace without cost to the owner either for material or labour, any part of the Product, the serial number of which appears on the Product, which is found to be defective within TWO YEARS of the date of purchase.

THIS WARRANTY DOES NOT COVER

- A. Service calls to which are not related to any defect in the Product. The cost of a service call will be charged if the problem is not found to be a Product fault. For example:
 - 1. Correct the installation of the product.
 - 2. Instruct you how to use the product.
 - 3. Replace house fuses or correct house wiring or plumbing.
 - 4. Correcting fault(s) caused by the user.
- B. Defects caused by factors other than:
 - 1. Normal domestic use or
 - 2. Use in accordance with the Product's User Guide.
- C. Defects to the Product caused by accident, neglect, misuse or Act of God.
- D. The cost of repairs carried out by non-authorised repairers or the cost of correcting such unauthorised repairs.
- E. Normal recommended maintenance as set out in the Product's User Guide.

Service under this manufacturer's warranty must be provided by Fisher & Paykel

Such service shall be provided during normal business hours. This Warranty Certificate should be shown when making any claim.

This Warranty is an extra benefit and does not affect your legal rights.

This Warranty applies only to product purchased in New Zealand and Australia.

Please keep this User Guide in a safe place. Do not return to Fisher & Paykel.



PRODUCT DETAILS

Fisher & Paykel Ltd

Model/Serial No.

Date of Purchase_____

Purchaser_____

Dealer_____

Suburb_____

Town_____

Country_____

Before you call for service or assistance ...

Check the things you can do yourself.

Refer to your Use & Care Manual and check...

1. Your product is correctly installed
2. You are familiar with its normal operation

If after checking these points you still need assistance, please refer to the following or contact us through our website: **www.fisherpaykel.com**.

In New Zealand if you need assistance ...*

Call your Fisher & Paykel retailer who is trained to provide information on your product, or if we can be of any further help, please contact our Customer Care Centre.

**NEW ZEALAND: Toll Free 0800 FP CARE
0800 37 2273**

Email: customer.care@fp.co.nz

Fax: (09) 273 0656

Postal Address: PO Box 58732, Greenmount, Auckland

In Australia if you need assistance ...*

Call the Fisher & Paykel CUSTOMER CARE CENTRE and talk to one of our Customer Care Consultants.

AUSTRALIA: Toll Free 1300 650 590 from anywhere within Australia

Email: customer.care@fp.com.au

Phone: (07)3826 9100 Fax: (07) 3826 9298

Postal Address: PO Box 798 Cleveland, QLD 4163

If you need service ...*

Fisher & Paykel Australia Pty Ltd has a network of independent Fisher & Paykel AUTHORISED SERVICE CENTRES whose fully trained technicians can carry out any service necessary on your product. Your State Office or our Customer Care Centre can recommend an AUTHORISED SERVICE CENTRE in your area.

Please provide, name and address, model number, serial number, date of purchase and a complete description of the problem. This information is needed to provide a better response to your request for assistance.

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The product specifications in this booklet apply to the specific product and model described at the date of issue. Under our policy of continuous improvement, these specifications may change at any time. You should therefore check with your Dealer to ensure this booklet correctly describes the product currently available.

New Zealand Customer Care Centre, Toll Free - 0800 37 2273 (0800 FP CARE)

Australian Customer Care Centre, Toll Free - 1300 650 590

www.fisherpaykel.com

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